Shrimp Balasico

Serves: 4 - 6

Ingredients:

30 cooked shrimp
2 1/2 cups chopped tomato
1 tablespoon & 1 teaspoon dried basil
1 cup chunky tomato sauce
2 tablespoons chopped green onion
3 tablespoons white wine (optional)
8 black olives, sliced
1/8 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon garlic powder
1/2 pound angel hair pasta

Preparation:

1) Combine chopped tomato, basil, tomato sauce, green onions, wine, olives, salt, pepper and garlic powder in large saucepan and simmer 5 to 10 minutes, stirring occasionally.
2) Remove tails from shrimp, if desired.
3) Cook pasta, rinse and drain well.
4) Add shrimp to tomato mixture. Simmer until warm, about 2 minutes.
5) Serve over pasta.

Chef's Tip

This dish is only as good as the olives you use. Use a Nicoise, Greek, or dry cured black olive.